



COLD HORS D'OEUVRES

Creatively designed and deliciously presented, Curated Catering Hors d'Oeuvres selections will wow every guest. These items can compliment any plated dinner or buffet, or be combined with others to create a beautiful cocktail party

VEGGIES

- . Marinated Papaya Salad / lime, mint, chili (vegan)
- . Vegetable Spring Rolls / sweet & sour cashew dip (vegan)
- . Wild Mushroom Toasts / sunflower seed pesto, parmesan reggiano, tiny herbs (vegan)
- . House Smoked Mozzarella Tartlet / roasted tomato, tiny herbs (vegan)
- . Savory Goat Cheese Cheesecake / lemon, herbs, tomato jam (vegan)

SEAFOOD

- . Cured Norwegian Salmon / sesame seaweed salad, spicy mayo, nori chip
- . Salmon Tartare Cucumber Canape / dill creme fraiche, rice cracker
- . Grilled Shrimp Escabeche / sweet + hot peppers, plantain chip
- . Red Snapper Crudo "Spoon" / cucumber water, chili, radish & extra virgin olive oil
- . Tuna Tataki / vietnamese spice paste, sweet soy

LAND

- . Filet of Beef Tartar / fingerling potato chip, arugula, truffle aioli
- . Thai Chicken Salad / tomato, chili, herbs, cucumber cup
- . Carbonara Deviled Egg / Nueske bacon, crushed pea, parmesan (veg option has no bacon)
- . Vietnamese Duck Quesadillas / asian vegetables, spicy mayo



HOT HORS D'OEUVRES

VEGGIES

- . Crispy Corn Cakes / tomato jam
- . Quinoa-Garbanzo Cake / curried mango chutney (vegan)
- . Buffalo Cauliflower / hot wing sauce, blue cheese dip
- . Crispy Wild Mushroom + Gruyere Cigarillo / truffled cream, scallion

SEAFOOD

- . Escargot / herb butter, white wine
- . Baked Gulf Oysters / bacon, shiitake, kale, manchego
- . Potato Crusted Salmon Cakes / tomato caper aioli
- . Smoked Salmon Parsnip Latkes / dill creme fraiche
- . Smoked Bay Scallop / parmesan potato, scallion, Manhattan chowda

LAND

- . Mini Wagyu Sliders / artisan cheddar, house ketchup, sesame bun
- . Mini Cubano / pit ham, pulled pork, swiss, pickle chips, mustard
- . Smoked Brisket Grilled Cheese / apple butter
- . Pork Belly Bao Bun / pickled cucumber, asian slaw
- . Mini Monte Cristo / roasted ham, swiss, raspberry jelly
- . Mini Duck Quesadilla / chipotle cream, pico de gallo
- . Carolina Pulled Pork BBQ / roasted sweet potato cake
- . Tortilla Chicken / mole dip
- . Jerk Chicken Skewer / pineapple guava glaze
- . Chicken Lollipops / cashew curry dip



DISPLAYED HORS D'OEUVRES

NOSH BAR

- . Roasted Onion Dip / thyme
- . Fava Bean Hummus / smoked paprika oil
- . Wood Fire Baba Ganoush / garlic oil
- . Kale & Artichoke Dip / parmigiano reggiano
- . Ezme / minced turkish tomato salad
- . Olive Tapenade / thyme
- . Assorted crackers, naan, flatbreads

ARTISAN CHEESE DISPLAY

- . Goat's Milk / Humbolt Fog, Cypress Grove
- . Cow's Milk / Mt. Tam Triple Cream, Cow Girl Creamery, Hazelnuts, Smoky Blue, Rogue River Creamery, Almond Fig Cake
- . Sheep's Milk / San Andreas, Bellweather Farms, Fresh Thyme

TABLE GARNISH

- . Drunken Fruits / Brandied Figs, Stoli Apricots, Cabernet Sauvignon Cherries
- . Olives / Castelvetro, Cerignola, Nicoise, Moroccan Dry Cured
- . Assorted Crackers & Flatbreads, Rosemary Candied Nuts

CHARCUTERIE STATION

- . Artisan Salumi / San Danielle Prosciutto, Olli Chorizo, Molinari Salame Toscano, Creminelli Sopressata, Fra'Mani Bresaola Variety of Pickled Peppers, Cornichons, and Caperberries, Grain Mustard



DISPLAYED HORS D'OEUVRES

VEGETABLES

- . Roasted / sugar & spice baby carrots, mini bell peppers, broccoli rabe, baby zucchini
- . Pickled / crimini mushroom ceviche, star anise pickled beets, dill pickled cucumbers, pickled
- . French green beans
- . Raw / grape tomato with basil, jicama with cilantro, cauliflower, broccolini, radishes, smoked
- . Blue cheese dip

CHILLED SEAFOOD STATION - 50 person minimum

- . Citrus + Thyme Poached Shrimp Cocktail / cocktail sauce
- . Chilled Poached Salmon / kabayaki glaze, green onions, pickled ginger
- . Scallop Ceviche / citrus, chilies, sweet peppers
- . ½ Shell Cold Water Oysters / oyster crackers, cocktail sauce
- . Jumbo King Crab Legs / melted butter



BRUNCH DISPLAY OPTIONS

- . Fresh Fruit Display
- . Assortment Of Mini Danishes, Muffins, Mini Croissants
- . Asparagus / Meyer Lemon Hollandaise
- . Fingerling Potato Home Fries / Bay Leaf, Thyme
- . Thick Cut Sweet Chili Bacon
- . Fat Link Sausages / Sage, Peppers, Onions
- . Scrambled Eggs
- . Eggs Benedict / Ham, Poached Egg, English Muffin, Hollandaise
- . Croque Madame / Sunny-Side Egg, Toast, Ham, Gruyere Mornay Sauce
- . Sedona Breakfast Burritos / Scrambled Eggs, Onions, Peppers, Cheddar Cheese, Tomatilla, Salsa, Sour Cream
- . Croissant Bread French Toast / Bananas Foster
- . Buttermilk Pancakes / (Chocolate Chip, Blueberry, Banana, Or Pecan), Maple Syrup
- . House Cured Salmon Gravalox, Bagels / Cream Cheese, Tomato, Onion, Capers



FIRST COURSE SELECTIONS

- . Beet Salad / artisan greens, shaved fennel, passion fruit vinaigrette
- . Poached Pear Salad / artisan greens, candied pecans, gorgonzola, sherry vinaigrette
- . Watermelon / arugula, radish, green pea, champagne vinaigrette
- . Blood Orange / artisan greens, dry cured olive, goat cheese, red wine vinaigrette
- . Strawberry Goat Cheese Salad / house greens, balsamic vinaigrette
- . Simple Greens Salad / honey basil vinaigrette, ricotta salata, campari tomatoes
- . Artisan Romaine Wedge / avocado buttermilk dressing, grilled corn, tomato, bacon, blue cheese
- . Vegetable "Rainbow" Salad / heirloom carrots, zucchini, yellow squash, red peppers, red cabbage, pumpkin seeds, dried cranberries, cilantro, vanilla bean dressing
- . Kale Caesar / Crushed Foccacia Crouton & Parmesan Reggiano



COLD LUNCH BUFFET SELECTIONS

- . Olive Bar
- . Fruit Display
- . Vegetable Display

SANDWICHES

- . Brisket Burger Slider / American Cheese, Pickle Chip, Ketchup, Sweet Hawaiian Roll
- . Mini Hot Dog / Grape Must, House-Made Red Cabbage "Kraut"
- . Prosciutto + Cappacola Hoagie / Burrata, Oregano Pepadew Relish
- . Turkey / Wheat Toast, Pepper Jack Cheese, Avocado Mash, Cucumber, Tomato
- . Grilled Portabella Mushroom + Vegetable Wrap / Brie Cheese, Honey Basil Greens, Sundried Tomato
- . Beef Tenderloin / Rogue River Smoky Blue, Celery Root Remoulade, Upland Cress (Open Face)
- . Olive Oil Poached Tuna "Niciose" | Capers, Olives, Arugula, Tarragon Mayo (Open Face)
- * Petit Lobster Rolls (\$6 Upgrade) / Celery Leaf Butter, Truffle Sea Salt

SALADS

- . Israeli Couscous Salad / Chick Peas, Eggplant, Tomato, Olives, Lemon Tahini Dressing
- . Orzo "Ouzo" Salad / Fennel, Cucumber, Radish, Mint, Tomato, Olives
- . 3 Pea + 3 Herb Salad / (Snow Pea, English Peas, Snap Pea, Tarragon, Dill, Basil)
- . Soba Noodle Salad / Spinach, Green Onions, Carrots, Bean Sprouts, Peanuts, Miso-Sesame Dressing
- . Simple Greens Salads / Honey-Basil Vinaigrette, Feta + Tomato
- . Grilled Vegetables / Sherry Garlic Thyme Vinaigrette
- . Kale Caesar / Anchovy Lemon Dressing, Parmesan
- . Bacon + Egg Potato Salad



HOT LUNCH BUFFET SELECTIONS

CHICKEN

- . Prosciutto Rosemary Chicken / Fennel Tomato Confit
- . "Tandori" Grilled Chicken / Curry Mango Butter Sauce
- . Citrus Grilled Chicken / Hazelnut Romesco Sauce

FISH

- . Honey Soy Braised Scottish Salmon / Miso Vinaigrette
- . Broiled Scottish Salmon / Sauce Vierge
- . Grilled Mahi-Mahi / Saffron-Tomato-Coconut Curry Sauce
- . Almond Crusted Mahi-Mahi / Mango Salsa

VEGETABLE

- . Asparagus / Grilled Lemon
- . Grilled + Roasted Vegetables / Sherry Vinaigrette
- . Baby Vegetables + Herbs

STARCH

- . Vegetable Couscous
- . Potato Leek Gratin
- . "Granola" Wild Rice
- . Basil Mashed Potato



PLATED DINNER SELECTIONS

BEEF

- . Oak Grilled Beef Tenderloin / wild mushroom risotto, roasted broccolini, gorgonzola butter, red wine demi
- . Oak Grilled Beef Tenderloin / mushroom "ravioli", baby spinach, porcini mushroom cream sauce
- . Oak Grilled Beef Tenderloin / herb grilled polenta, swiss chard, roasted tomato demi glace
- . Buddy Brew Braised Short Rib / parsnip potato puree, wood fire tomato & asparagus, java jus
- . Peppercorn Roasted Short Rib / celery root gratin, baby heirloom carrot, red wine demi
- . Madeira Braised Short Rib / rosemary whipped potato, lemon arugula, roasted tomato demi

CHICKEN

- . Chicken Saltimbocca / tomato artichoke salad, lemon caper sauce, olive oil & herb crushed Yukon gold potatoes (prosciutto free option - sage stuffed chicken)
- . Paneed Chicken & Grilled Polenta / fire roasted tomato sauce, creamed broccolini
- . Lemon & Herb Grilled Chicken / porcini sacchetti, wood fire asparagus, roasted shallot cream sauce



PLATED DINNER SELECTIONS

VEGETABLE

- . King Trumpet "Scallop" / truffled potato puree, steamed edamame, shiitake mushroom, miso butter sauce
- . Jamaican Jerk Vegetable Skewers / sweet plantain curried quinoa, pineapple salsa
- . Roasted Spaghetti Squash / saffron red pepper puree, toasted pumpkin seed, micro green salad
- . Roasted Stuffed Portabella / zucchini pasta, almond basil pesto, fire roasted tomato sauce
- . Saffron Roasted Cauliflower Steak / Baby Heirloom Tomato Salad, Chimichurri Vinaigrette & Fried Chick Peas
- . Baked Acorn Squash / Wild Rice, Dried Fruits, Nuts & Lemongrass Vinaigrette

SEAFOOD

- . Grouper / charred green beans, roasted baby potato, tomato-roasted corn beurre blanc
- . Scallop / truffled potato, edamame, shiitake, miso butter sauce
- . Tortilla Salmon / black bean ravioli, tomato chili vinaigrette, sweet corn salsa
- . Scallop / crushed yukon gold potato, fava beans, crispy pancetta, preserved lemon beurre blanc
- . Seared Scottish Salmon / spaghetti squash, toasted pumpkin seed, saffron red pepper puree micro green
- . Almond Crusted Mahi / sweet potato cake, sugar snap peas, Myers mango beurre blanc
- . Oak Grilled Red Royal Shrimp / lobster ravioli, roasted broccolini, cortez bottarga butter sauce
- . Everything Bagel Crusted Salmon / whipped potato, pea & radish salad, lemon aioli



PLATED DINNER SELECTIONS

DUET PLATE

- . Peppercorn Roasted Beef Short Rib & Crispy Salmon Cake / english pea-radish salad, potato puree, lemon aioli
- . Mushroom Crusted Petite Filet Mignon & Citrus Baked Mahi Mahi / herb grilled polenta, arugula
- . Wine Braised Short Rib & Truffle Crusted Salmon / roasted garlic potato puree, grilled asparagus
- . Braised Short Rib & Ricotta Stuffed Chicken / cognac demi cream, tomato basil relish, whipped potato
- . Roasted Airline Chicken Breast & Short Rib Tomato Ragout / herb grilled polenta, baby spinach, parmesan reggiano
- . Braised Short Rib & Herb Roasted Chicken / soft polenta, prosciutto bound asparagus, natural jus



BUFFET OPTIONS

PROTEINS

- . Chicken Saltimbocca / lemon caper sauce
- . Paneed Chicken / fire roasted tomato sauce
- . Lemon & Herb Grilled Chicken / roasted shallot cream sauce
- . Buddy Brew Braised Short Rib / java demi
- . Peppercorn Roasted Short Rib / red wine demi
- . Madeira Braised Short Rib / demi cream sauce
- . Oak Grilled Beef Tenderloin / gorgonzola butter, red wine demi or roasted tomato demi glaze
- . Everything Bagel Crusted Salmon / lemon aioli
- . Oak Grilled Red Royal Shrimp / Cortez bottarga butter sauce
- . Almond Crusted Mahi / Myers mango beurre blanc
- . Seared Scottish Salmon / saffron red pepper puree
- . Tortilla Salmon / sweet corn salsa
- . Grouper / tomato-roasted corn beurre blanc

VEGETABLES

- . Creamed Broccolini
- . Tomato Artichoke Salad
- . Porcini Sacchetti Wood-fire Tomato & Asparagus
- . Baby Heirloom Carrot Lemon Arugula Salad
- . Roasted Broccolini Swiss Chard
- . Charred Green Beans Prosciutto Wrapped Asparagus
- . Bacon Brussel Sprouts
- . Butternut Squash Puree
- . Seasonal Grilled Vegetables



BUFFET OPTIONS

CHEF DRIVEN CARVING STATION

- . Porchetta / Niman Ranch roast pork loin, savory herbs, apple-fennel confit, parsnip potato puree
- . Herb Crusted NY Strip / cognac creamed wild mushroom, spinach & onion twice baked potato
- . Rosemary Dijon Crusted Lamb Rack / french lentils, apricot jam
- . Whole Roasted Turkey / cranberry fig jam, roasted garlic potato

STARCH

- . Olive Oil & Herb Crushed Yukon Gold Potato
- . Parsnip Potato Puree
- . Potato Leek Gratin
- . Celery Root Gratin
- . Rosemary Whipped Potato
- . Herb Grilled Polenta
- . Wild Mushroom Risotto
- . Roasted Baby Potato
- . Truffled Potato Puree

SALADS

- . Strawberry Goat Cheese Salad / house greens, balsamic vinaigrette
- . Simple Greens Salad / honey basil vinaigrette, ricotta salata, campari tomatoes
- . Artisan Chopped Romaine Salad / toasted cumin + avocado buttermilk dressing, grilled corn, heirloom tomato confit, Nueske bacon, Rouge River smokey blue
- . Kale Caesar / Crushed Focaccia Crouton & Parmesan Reggiano
- . Julienne Vegetable "Rainbow" Salad / heirloom carrots, zucchini, yellow squash, red peppers, red cabbage, pumpkin seeds, dried cranberries, cilantro, vanilla bean dressing



DESSERT MENU

- . Lemon Blueberry / Blueberry Mascarpone Mousse & Sponge Cake
- . Tiramisu / Espresso Soaked Lady-Fingers & White Chocolate Shavings
- . Turtle Cheesecake / Chocolate, Caramel Drizzles & Strawberry
- . Banana Cream Parfait / Graham Cracker Crumbles & Vanilla Bean Whipped Cream
- . Coffee Cake / Caramel, Vanilla Bean Whipped Cream & Strawberry
- . Strawberry Shortcake / Vanilla Bean Whipped Cream
- . Peanut Butter Cheesecake / Layered Dark Chocolate Brownie with Caramel, Ganache & Garnished with Fresh Local Strawberry
- . Brooklyn Blackout Cake / Vanilla Bean Whipped Cream & Fresh Strawberry